



# IL GRANAIO

GLEN MILLS

*italian restaurant and bar*

## SPECIALITIES DELLA CASA

VEAL CHOP PARMIGIANA \$35  
POUNDED THIN, BREADED, FRIED CRISPY,  
MOZZARELLA, MARINARA, LINGUINE

SALMON PEPERONATA \$28  
SEARED ATLANTIC SALMON, BELL  
PEPPERS, CARAMELIZED ONION,  
SWEET & SOUR WHITE BALSAMIC SAUCE

WHOLE FISH OF THE DAY \$M.P.  
GRILLED WHOLE, FILLETED TABLESIDE,  
LEMON, OLIVE OIL, VEGETABLE OF THE DAY

10 OZ BISTECCA \$35  
GRILLED NY STRIP, ROASTED POTATO,  
CARAMELIZED SHALLOTS, MUSHROOM  
RED WINE DEMI GLAZE

## CONTORNI

ROASTED CAULIFLOWER \$11  
GARLIC, OLIVE OIL, ANCHOVIES, CRISPY  
CAPERS

GREENS & BEANS \$10  
CANNELLINI BEANS, BROCCOLI RABE,  
RED PEPPER, GARLIC, OLIVE OIL

BRUSSEL SPROUTS \$11  
PORK PANCETTA, PINE NUTS,  
BALSAMIC REDUCTION

CREAMY PARMESAN POLENTA \$9  
SOFT CORN MEAL POLENTA,  
SHAVED PARMESAN CHEESE

MIXED BABY POTATO \$9  
ROASTED POTATO, CARAMELIZED  
SHALLOTS, OLIVE OIL, FRESH OREGANO

## DOLCE

TIRAMISU \$9  
COCOA POWDER, CHOCOLATE SAUCE

LEMON CREAM CAKE \$10  
LEMON CREAM, SPONGE CAKE

NY CHEESECAKE \$9  
RICOTTA, CREAM CHEESE, BERRY SAUCE

CHOCOLATE MOUSSE CAKE \$10  
COOKIE CRUST, CHOCOLATE SAUCE

CREME BRULEE \$9  
SUGAR CRUSTED CUSTARD, BERRY SAUCE

ICE CREAM TARTUFO \$9  
HARD CHOCOLATE SHELL, CHERRY AND  
ALMOND CENTER

CHOCOLATE CHIP CANNOLI \$9  
CHOCOLATE SAUCE, POWDERED SUGAR

## DINNER

### PRIMI PIATTI

HOUSE SALAD \$11  
ROMAINE, ICEBERG,  
RADICCHIO, ALMONDS,  
TOMATO, GORGONZOLA,  
HONEY RED WINE VINAIGRETTE

GOAT CHEESE SALAD \$16  
MIXED GREENS, GRILLED  
BUTTERNUT SQUASH, ROASTED  
PISTACHIO, SHALLOT VINAIGRETTE,  
FRIED GOAT CHEESE

BEETS & BURRATA \$14  
GOLDEN BEETS, BURRATA CHEESE,  
WHITE WINE VINAIGRETTE,  
CRISPY PORK PANCETTA

CAESAR SALAD \$11  
ROMAINE, GRANA PADANA CHEESE,  
CROUTONS, HOMEMADE DRESSING,  
PARMESAN CRISP

CRISPY BURRATA & PEPPERS \$14  
CRISPY BURRATA CHEESE,  
MARINATED ROASTED BELL PEPPER  
SALAD, BASIL, OLIVE OIL, BALSAMIC  
REDUCTION

WINTER CROSTINI \$14  
GRILLED RUSTIC BREAD, WHIPPED  
HERBED RICOTTA IMPASTADA,  
ROASTED BUTTERNUT SQUASH,  
CANDIED WALNUTS,  
HERBED HONEY DRIZZLE

CLAMS & DRUNK BREAD \$16  
NEW ZEALAND COCKLES, FENNEL,  
PORK PANCETTA, ONIONS, GARLIC,  
WHITE WINE SMOTHERED CROSTINI

SOFT POLENTA \$13  
CREAMY SOFT PARMESAN POLENTA,  
BRAISED PORK SHOULDER RAGOUT

MUSSELS & SAUSAGE \$15  
P.E.I. MUSSELS, SWEET SAUSAGE, HOT  
PEPPER, FRESH TOMATO, WHITE  
WINE POMODORO

ARANCINI SICILIANI \$13  
CRISPY ARBORIO RICE, BRAISED PORK  
AND MOZZARELLA STUFFING,  
SMOKED PAPRIKA AIOLI

FRIED CALAMARI \$16  
EAST COAST SQUID, LEMON  
CHERRY PEPPER AIOLI, MARINARA

PULPO E LA PATATA \$16  
GRILLED OCTOPUS, CRISPY PURPLE  
POTATOES, ROASTED RED PEPPER &  
CHICKPEA PUREE, LEMON HERB OIL

SHORT RIB EGG ROLL \$15  
PULLED SHORT RIB, BELL PEPPERS,  
CARAMELIZED ONION, FONTINA  
CHEESE, BASIL AIOLI

## DINNER

### SECONDI PIATTI

RIGATONI ALLA NORCINA \$26  
HOMEMADE RIGATONI, GROUND SAU-  
SAGE, ONIONS, MIXED MUSHROOMS,  
PECORINO, WHITE WINE CREAM

CAVATELLI CASALE \$26  
HOMEMADE RICOTTA PASTA, PULLED  
CHICKEN BREAST, PORK PANCETTA,  
SMASHED BROCCOLI, PARMESAN, GARLIC,  
OLIVE OIL

SACCHETTONI \$28  
CREAMY CORN-CRABMEAT STUFFED  
PASTA, SHALLOT, PEAS, CHERRY TOMATO,  
THYME-WHITE WINE CREAM SAUCE

TORTELLONI DEL GRANAIO \$28  
VEAL SHORT RIB, SPINACH, GORGONZOLA  
CHEESE STUFFED PASTA, BASIL-SHALLOT  
MARSALA WINE REDUCTION

GNOCCHI CON GUANCIA DI MAIALE \$26  
HOME MADE DUMPLINGS, BRAISED PORK  
CHEEKS, MUSHROOMS, SUNDRIEDS,  
MARSALA DEMI GLAZE CREAM

"SUNDAY GRAVY" \$26  
HEARTY RED SAUCE, BRAISED  
PORK CHEEKS, GROUND SAUSAGE,  
MEATBALLS, PACCHERI PASTA

PASTA BOLOGNESE \$25  
HOMEMADE TUBE SHAPED PASTA,  
GROUND BEEF, TOMATO CREAM SAUCE

BRAISED SHORT RIB \$34  
BUTTERNUT SQUASH & SHITAKE  
MUSHROOM RISOTTO, TENDER BRAISED  
BEEF, RED WINE GRAVY

CHICKEN SCARPARELLO \$27  
CHICKEN BREAST, CHERRY HOT PEPPERS,  
SWEET SAUSAGE, BELL PEPPERS, ONIONS  
MUSHROOMS, WHITE WINE PAN SAUCE

CHICKEN PARMIGIANA \$25  
CHICKEN CUTLET, MARINARA,  
MOZZARELLA, LINGUINE

VEAL VALDOSTANA \$29  
VEAL MEDALLIONS, PROSCIUTTO,  
FONTINA, SHITAKE, WHITE WINE  
POMODORO SAUCE, LINGUINE

VEAL AI FUNGHI \$29  
SAUTEED VEAL MEDALLIONS,  
MUSHROOMS, SHALLOTS, GORGONZOLA  
CHEESE, MARSALA CREAM, LINGUINE

PESCE FRANCESE \$32  
DELICATE WHITE FISH, LIGHT EGG BATTER,  
CRABMEAT, SPINACH, LEMON, WHITE  
WINE, LINGUINE

GAMBERI FRA DIAVOLO \$29  
5 JUMBO SHRIMP, HOT PEPPER, WHITE  
WINE POMODORO, LINGUINE

FRUTTI DI MARE \$35  
CLAMS, MUSSELS, SHRIMP, SALMON,  
WHITE FISH, WHITE WINE LIGHT  
TOMATO SAUCE, LINGUINE

711 Concord Rd. Glen Mills, PA 19342 | 610-459-8469

CONSUMING RAW OR UNDERCOOKED POULTRY, MEAT, SHELLFISH, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.